

DINNERLY



Barbecue Peri Peri Chicken Pizza

with Tomato and Spring Onion Salsa

Pile pita breads with peri peri chicken, grated cheddar and a fresh tomato salsa, then bake to perfection. Delicious? 100 per cent!



30 minutes



2 Servings

WHAT WE SEND

- 1 tomato
- 1 spring onion
- 50g cheddar ⁷
- free-range chicken tenderloins
- 5g smoked peri peri seasoning
- 4 pita breads ^{1,6}

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1½ tbs olive oil
- 2 tsp red or white wine vinegar ¹⁷
- 1 tsp sugar
- 2 tbs barbecue sauce
- 2 tbs tomato paste

TOOLS

- large oven tray
- baking paper
- box grater
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Milk (7), Sulphites (17).
May contain traces of other allergens.

NUTRITION PER SERVING

Energy 700kcal, Fat 23.9g, Carbs 63.8g, Proteins 49.0g



1. Prep ingredients

Preheat the oven to 220C. Line a large oven tray with baking paper. Finely chop the **tomato**. Thinly slice the **spring onion**, including the green part. Coarsely grate the **cheese**. Thinly slice the **chicken**.



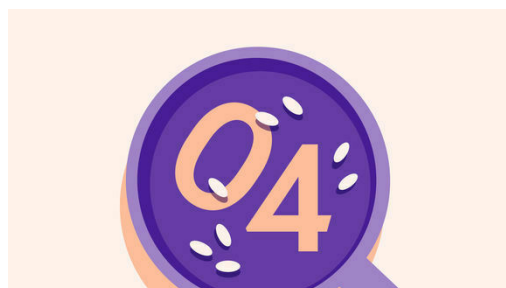
2. Make tomato salsa

Put the **tomato**, **spring onion**, **2 tsp olive oil**, **2 tsp red wine vinegar** and **1 tsp sugar** in a bowl. Season with **salt and pepper** and stir to combine.



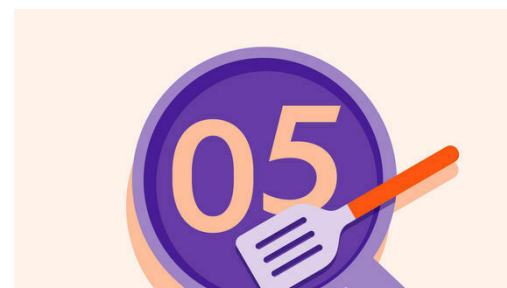
3. Cook chicken

Put the **chicken** and **1½ tsp peri peri seasoning** (see Make it yours) in a bowl, season with **salt and pepper** and toss to coat. Heat **1 tbs olive oil** in a medium frypan over medium-high heat. Cook the chicken, stirring occasionally, for 3-4 mins until just cooked through. Remove the pan from the heat.



4. Bake pizzas

Put **2 pita breads*** on the lined tray. Combine **2 tbs barbecue sauce** and **2 tbs tomato paste** in a bowl. Spread the pita breads with the **sauce mixture**, then top with the **chicken** and scatter over the **cheese**. Bake the pizzas for 10-12 mins until golden.



5. Serve up

Scatter the **tomato salsa** over the **pizzas**. Cut into wedges and enjoy!



6. Make it yours

Like things a little less spicy? Our peri peri seasoning has a mild chilli kick, so use half the amount indicated, if preferred. Serving this to little ones? Simply leave the seasoning off half the chicken and cook the chicken in two batches.